

# Thursday Lunch 21<sup>st</sup> August

## Starters

<b>Seared king scallops</b> carrot & maple puree, samphire	16
<b>Yellowfin tuna tartare</b> daikon, pink ginger, soy sauce, wasabi	10
<b>Holderness Coast dressed crab</b> lemon mayonnaise, bread, lemon	16
<b>Pickled red beetroot</b> whipped mascarpone, pine nuts, pomegranates, rocket	9
<b>Pata Negra Iberian Paleta Jamon</b> garlic toasted sourdough	16
<b>Fattorie Burrata</b> red pepper chilli jam, black olive, basil, toast	10
<b>½ Pint shell-on king prawns</b> lemon mayonnaise, bread, lemon	10

Lunch for £12... Any dish below plus a side of your choice (£10 without)

<b>Salt Beef Deli</b> sweet onion, lettuce, pickles, mustard aioli, Mayfield Swiss, malted bloomer	
<b>Roasted halloumi</b> tarragon mayonnaise, rocket, onion, peppers, house baked brioche bun	
<b>Scottish Prawns</b> cucumber, lollo biondi, cocktail sauce, house baked brioche bun	
<b>Wild garlic mushrooms</b> toasted sourdough, poached hen's egg	
<b>Eggs Benedict</b> toasted muffin, poached hen's eggs, Tamworth ham, hollandaise	
<b>Caesar salad</b> baby gem lettuce, dressing, parmesan, bacon, anchovies, croutons	
<b>Fig &amp; feta salad</b> rocket, pine nuts, pomegranates, macerated onion, maple & lime yogurt	
<b>Harissa udon noodles</b> broccoli, cashew nuts, nigella & sesame seeds, peppers, spring onions, cabbage	
Add crispy fried tofu, Suffolk chicken breast or roasted halloumi for £6	

**Burgers** (hand-cut chips, coleslaw, house-baked brioche)

<b>Plant Based Burger</b> pickles, lettuce, tomato, mature cheddar, garlic mayo	18
<b>Cheese Burger*</b> smoked bacon, pickles, lettuce, tomato, mature cheddar, burger sauce	19
Hereford beef steak mince patty, a blend of 80% chuck and 20% rib	
*Double up your burger £4, add a fried egg £2	

**Mains** (include a side dish)

<b>Mediterranean Seabass</b> mixed greens, chorizo, tomato salsa, herb crumb	25
<b>Tuna Niçoise</b> spinach, potatoes, anchovies, green beans, olives, sun blush tomatoes, hen's egg	24
<b>Suffolk Blythburgh pork chop</b> mustard mash, leeks, cider sauce	23
<b>Rose harissa gnocchi</b> tomatoes, spring onions, tenderstem broccoli, flaked almonds, parmesan	22
<b>Cumin roasted aubergine</b> sweet potato, kale, curried chickpeas, smoky maple yogurt	22
<b>Hereford Beef 100z hanger steak</b> prized for its flavour, the cut the butcher would keep for herself. We recommend medium rare. Chimichurri, lamb's lettuce	26
<b>Chargrilled Chicken Caesar</b> gem lettuce, dressing, parmesan, bacon, anchovies, croutons	23

## Side Dishes

Hand-cut chips, Maldon Sea Salt	5
Rocket, parmesan, capers, sun blush tomatoes	
Mac & Cheese	
Spiced celeriac, soured cream, spring onions	
New potatoes, mint butter	
Tangzhong dinner rolls, tomato butter & oil	
Courgette, tomato, mozzarella	
Mixed bean salad, sumac, honey & mustard dressing	

## Puddings

<b>Sticky toffee pudding</b> toffee sauce, vanilla ice cream	9
<b>Dark chocolate nemesis</b> honeycomb, salted caramel, raspberries	9
<b>Affogato</b> ; 2 scoops of vanilla & espresso	6
<b>Strawberry Basque cheesecake</b> strawberry gel	9
<b>Lou's Tiramisu</b>	9
<b>Plum &amp; almond frangipane tart</b> vanilla crème fraiche, plum gel *Last two	9
<b>Cheese board</b> apricot & orange chutney, plum loaf, crackers, celery & grapes	14
Cheesemakers Special Cheddar, Pevensey Blue, Driftwood	
<b>Little Pudding</b> Tea or coffee with a small serving of either	7
Eton Mess / Tiramisu / Dark chocolate & peanut terrazzo torte	
<b>All the little puddings</b> the 3 small puddings above	15

If you require any help with allergens, dietary needs or preferences please ask a member of the team and we will do our best to accommodate your needs. Most vegetarian dishes can be made vegan. 10% Service is added to all tables of 6+ guests. All discretionary service charges are optional. Tips & service are shared equally amongst the whole team. Thank you.